

(19) World Intellectual Property
Organization
International Bureau



(43) International Publication Date
14 July 2005 (14.07.2005)

PCT

(10) International Publication Number
WO 2005/063035 A1

(51) International Patent Classification⁷: **A23F 3/10**

(21) International Application Number:
PCT/IN2003/000428

(22) International Filing Date:
31 December 2003 (31.12.2003)

(25) Filing Language: English

(26) Publication Language: English

(71) Applicant (for all designated States except US): **COUNCIL OF SCIENTIFIC & INDUSTRIAL RESEARCH** [IN/IN]; Rafi Marg, New Delhi 110 001 (IN).

(72) Inventors; and

(75) Inventors/Applicants (for US only): **SREEKANTAYYA, Nagalakshmi** [IN/IN]; Central Food Technological Research Institute, Mysore 570 013, Karnataka (IN). **RAO, Lingamallu, Jagan, Mohan** [IN/IN]; Central Food and Technological Research Institute, Mysore 570 013, Karnataka (IN). **NANJUNDASWAMY, Chandrasekhar** [IN/IN]; Central Food Technological Research Institute, Mysore 570 013, Karnataka (IN). **KUMAR, Ramaswamy, Shanmughasundaram, Senthil** [IN/IN]; UPASI-TRF Vaparai, CFTRI, Mysore 570 013, Karnataka (IN).

(74) Agents: **SUBRAMANIAM, Hariharan** et al.; Subramaniam, Nataraj & Associates, E- 556, Greater Kailash II, New Delhi 110 048 (IN).

(81) Designated States (*national*): AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BY, BZ, CA, CH, CN, CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EE, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, MZ, NI, NO, NZ, OM, PG, PH, PL, PT, RO, RU, SC, SD, SE, SG, SK, SL, SY, TJ, TM, TN, TR, TT, TZ, UA, UG, US, UZ, VC, VN, YU, ZA, ZM, ZW.

(84) Designated States (*regional*): ARIPO patent (BW, GH, GM, KE, LS, MW, MZ, SD, SL, SZ, TZ, UG, ZM, ZW), Eurasian patent (AM, AZ, BY, KG, KZ, MD, RU, TJ, TM), European patent (AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HU, IE, IT, LU, MC, NL, PT, RO, SE, SI, SK, TR), OAPI patent (BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW, ML, MR, NE, SN, TD, TG).

Published:

— with international search report

For two-letter codes and other abbreviations, refer to the "Guidance Notes on Codes and Abbreviations" appearing at the beginning of each regular issue of the PCT Gazette.

(54) Title: ENZYMATIC PROCESS FOR PREPARING PACHA TAIN'T FREE TEA

(57) Abstract: The present invention provides an enzymatic process for the prevention of development of pacha taint in CTC tea which comprises: (I) mixing an enzyme in water to form an enzyme solution; (II) spraying the enzyme solution homogeneously on rolled and distorted tea leafy material used in the black tea manufacturing process; (III) fermenting the enzyme solution sprayed rolled and distorted tea leafy material obtained at the end of step (II) (iv) drying the fermented material obtained in step (III). The enzyme can be mixture of any of lipase, lipxygenase and alcoholdehydrogenase.



WO 2005/063035 A1